

Patent claims

1. ^{continuously} Encapsulated flavouring preparations and/or perfume preparations by means of fluidized-bed spray agglomeration in which a flavouring preparation and/or perfume preparation is sprayed into a fluidized bed having granulation nuclei and in which the mean residence time of the flavouring preparation and/or perfume preparation sprayed in is less than 20 minutes in the fluidized bed. *and in that the granulation nuclei are produced internally in the fluidized bed.*
2. Process for producing encapsulated flavouring preparations and/or perfume preparations, produced by ^{continuously} fluidized-bed spray agglomeration, in which a flavouring preparation and/or perfume preparation is sprayed into a fluidized bed having granulation nuclei, ^{wherein} characterized in that the mean residence time of the flavouring preparation and/or perfume preparation sprayed in is less than 20 minutes in the fluidized bed. *and in that the granulation nuclei are produced internally in the fluidized bed.*
3. Process according to Claim 2, characterized in that the process is carried out continuously.
4. A ^S Process according to [one of] Claims 2 [or 3], ^{wherein} characterized in that the granulation nuclei are produced in a fluidized bed.
5. A ^S Process according to [one of] Claims 2 [to 4], ^{wherein} characterized in that the fluidized bed has a bed height of less than 10 cm.
6. A ^S Process according to [one of] Claims 2 [to 5], ^{wherein} characterized in that granules of the desired particle size are separated by a sifter from the fluidized bed.
7. A ^S Process according to [one of] Claims 2 [to 6], ^{wherein} characterized in that the granules, after their production, are provided with an external coat by spraying on a liquid coating material.

*Cancelled
Ground A*

8. A ^SProcess according to one of Claims 2 to 7, characterized in that the flavourings and/or perfumes are used in the form of an emulsion produced by mixing the flavourings and/or perfumes with water and a polymeric carrier.
- 5 9. A ^SProcess according to one of Claims 2 to 9, ^{wherein} characterized in that the polymeric carriers used are hydrolysed, ^{or} modified starches, ^{or} and the hydrocolloids ^{used} are gum arabic, or mixtures thereof.
- 10 10. A ^SProcess according to one of Claims 2 to 9, ^{wherein} characterized in that the flavouring emulsion and/or perfume emulsion comprises as additives food dyes or cosmetics dyes, sweeteners, antioxidants, edible acids, flavour-enhancing substances, vitamins, minerals and/or juice concentrates.
- 15 11. Use of encapsulated flavouring and/or in foods.
12. A ^SProcess according to one of Claims 4 to 11, ^{wherein} characterized in that the flavouring emulsion and/or perfume emulsion also comprises additives and ingredients such as food dyes or cosmetics dyes, sweeteners, sugar substitutes, antioxidants, edible acids, flavour-enhancing substances, vitamins, minerals and/or juice concentrates.
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13. See Pre. Amendment

14 Added Amendment A

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